

Section II. (Amendments to the Claims)

1. (Original) A peptide comprising an amino acid sequence selected from the sequences shown in SEQ ID NO: 1, SEQ ID NO: 2 and SEQ ID NO: 3, having no more than 8 amino acids.
2. (Original) A peptide according to claim 1, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 4, SEQ ID NO: 5 and SEQ ID NO: 6.
3. (Original) A peptide according to claim 1, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 1, SEQ ID NO: 2 and SEQ ID NO: 3.
4. (Original) A fragment of a peptide according to claim 3, having at least 3 amino acids.
5. (Original) A fragment of a peptide according to claim 4, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 7, SEQ ID NO: 8 and SEQ ID NO: 9.
6. (Currently amended) Acid or base addition salts, in particular pharmaceutically acceptable salts, esters, solvates and anhydrides of ~~the peptides~~ a peptide according to ~~claims 1 to 5~~ claim 1.
7. (Currently amended) A composition comprising at least one peptide or derivative thereof, wherein said peptide is defined in claims ~~claim 1 to 6~~.
8. (Currently amended) A pharmaceutical composition according to claim 7, ~~characterized in that the derivatives defined in claim 6 are~~ comprising a pharmaceutically acceptable derivative, and ~~in that a pharmaceutically acceptable carrier is present~~.
9. (Currently amended) A pharmaceutical composition according to claim 7, characterized in that the ~~peptides or derivatives thereof defined in claims 1 to 6 are~~ is present in an effective amount to reduce hypertension in mammals.

10. (Currently amended) A food composition comprising at least one peptide or derivative thereof, wherein said peptide is defined in ~~claims-claim 1 to 6~~.
11. (Currently amended) A food composition according to claim 10, characterized in that the ~~peptides-peptide or derivative derivatives~~ thereof ~~defined in claims 1 to 6~~ are is present in an effective amount to reduce hypertension in mammals.
12. (Currently amended) A food composition according to ~~claims-claim 10 and 11~~, characterized in that said food composition is a food selected from: a beverage, infused food, milk, yogurt, cheese, flavored milk drink, bread, cake, butter, margarine, a sauce, a condiment, a salad dressing, fruit juice, syrup, a dessert, icings and fillings, a soft frozen product, a confection, a chewing gum and an intermediate food.
13. (Currently amended) A protein hydrolysate, obtained from goat or sheep milk, enriched in at least one of the ~~peptides-peptide or derivatives-derivative~~ thereof wherein said peptide is defined in ~~claims-claim 1 to 6~~.
14. (Currently amended) The protein hydrolysate of claim 13, wherein the combined amount of the ~~peptides-peptide or salts thereof of claims 1 to 6~~ is between 0,1% and 5%, ~~preferably between 1% and 2% (in dry weight) of the protein hydrolysate.~~
15. (Currently amended) Use of a peptide according to ~~claims-claim 1 to 6~~ or of a protein hydrolysate enriched therewith ~~according to claims 13 and 14~~ in the preparation of a dietary supplement, food ingredient or food composition.
16. (Currently amended) A peptide or derivative thereof, wherein the peptide is defined in ~~claims-claim 1 to 6~~ for use as a medicament.
17. (Currently amended) A peptide or derivative thereof, wherein the peptide is defined in ~~claims-claim 1 to 6~~ for use in the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

18. (Currently amended) A composition according to ~~claims-claim 7 to 12~~ and a hydrolysate containing said peptide according to claims 13 and 14 for use as a medicament.

19. (Currently amended) A composition according to claim ~~7 to 12~~ and a hydrolysate containing said peptide according to claims 13 and 14 for use in the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

20. (Currently amended) Use of a peptide or derivative thereof, wherein the peptide is defined in claims-claim 1 to 6 in the manufacture of a medicament.

21. (Currently amended) Use of a peptide or derivative thereof, wherein the peptide is defined in claims-claim 1 to 6 in the manufacture of a medicament for the treatment of prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

22. (Currently amended) A process for the preparation of a peptide ~~the peptides defined in claims-claim 1, 2, 4 and 5~~ which comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a protease;
- c) inactivating the protease;
- d) isolating the peptide ~~peptides~~.

23. (Currently amended) A process for the preparation of ~~the peptides~~ a peptide defined in claim 3 which comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a subtilisin;
- c) inactivating the subtilisin;
- d) isolating the peptide ~~peptides~~.

24. (Currently amended) A process for the preparation of the protein hydrolysate defined in ~~claims-claim 13 and 14~~, comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a protease;
- c) inactivating the protease;
- d) enriching the mixture in the peptide ~~peptides defined in claims 1 to 6~~.

25. (Original) A process according to claim 24 which further comprises the step:

- e) drying the hydrolysate to obtain a powder.

26. (Currently amended) A process according to ~~claims-claim 24 and 25~~, characterized in that the protease is a subtilisin.

27. (Original) A process according to claim 26, characterized in that the subtilisin comprises one or more compounds derived from a fermentation broth of a *Bacillus* species or one or more compounds derived from a cellular extract of the *Bacillus* species or a solid support immobilizing one or more compounds derived from a fermentation broth of the *Bacillus* species or a solid support immobilizing one or more compounds derived from a cellular extract of the *Bacillus* species.

28. (Original) The process according to claim 27, characterized in that the *Bacillus* species is *Bacillus amyloliquefaciens*.